**Nutter Butter Cookie Truffles**

1 Bag Nutter Butter Cookies  
8 oz softened cream cheese  
1 package Chocolate Bark (dipping chocolate in blocks)  
1 square of the Almond Bark for drizzling (white chocolate blocks for dipping)

1. Mix ground oreos and cream cheese until well combined. Roll into 1 inch balls and place onto baking sheet or tray. Refrigerate overnight or until very firm.  
2. Melt white chocolate according to package directions. Using 2 little spoons, dip balls into chocolate and place onto parchment paper to harden. Once dry, melt square of almond bark and spoon into the corner of a ziplock baggie. Snip the corner of the baggie and drizzle chocolate back and forth over the truffles. Let dry.  
3. I enjoyed mine chilled in the refrigerator, but may be room temperature as well.

**Oreo Cookie Truffles**

1 bag Oreo Cookies, ground in blender or food processor (filling and all)  
8 oz softened cream cheese  
1 package Almond Bark (white chocolate candy coating)  
1 square of the Chocolate Bark for drizzling

1. Mix ground oreos and cream cheese until well combined. Roll into 1 inch balls and place onto baking sheet or tray. Refrigerate overnight or until very firm.  
2. Melt white chocolate according to package directions. Using 2 little spoons, dip balls into chocolate and place onto parchment paper to harden. Once dry, melt chocolate bark and spoon into the corner of a ziplock baggie. Snip a small corner and drizzle back and forth over the truffles. Let dry.  
3. I enjoyed mine chilled in the refrigerator, but may be room temperature as well! Enjoy! Thanks for the great recipe Bakerella!

About 30 truffles each recipe